

“Frankenlaib” with Basic Sour using STABILASE



Rye flour type 1150	5.200 kg
Wheat flour type 812	2.000 kg
Basic sour, dough yield 160	4.500 kg
STABILASE	0.100 kg
Salt	0.200 kg
Yeast	0.100 kg
<u>Water, approx.</u>	<u>6.300 l</u>
Total weight	18.400 kg

Mixing time: 6 + 2 minutes, spiral mixer

Dough temperature: 28 – 29° C

Bulk fermentation time: approx. 20 minutes

Scaling weight: 1.150 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale the dough pieces and mould round. Place the well-floured dough pieces directly on setters with the seam downwards. The final proof initially takes place in a dry atmosphere (in the room) until hairline cracks have formed. Further final proof can then take place in the fermentation chamber. Load at full proof, giving steam which is allowed to escape after approx. 2 minutes.

Final proof: approx. 60 minutes

Baking temperature: 260° C, dropping, giving steam

Baking time: approx. 60 minutes